



Profile Summary:

Vodka Turbo Yeast (UF) – Makes up to 6 Gallons

Application:

Used to ferment 13 lbs. (6kg) of sugar up to 14% ABV, however best results are achieved using mashed grains or potatoes. Alternatively, a combination of mashed grains and sugar can be used. This product contains glucoamylase for the conversion of dextrans to fermentable sugars.

Directions:

Once sugar solution or mash is prepared allow to cool to 86°F (30°C). Add Vodka Turbo Pure Yeast sachet contents and stir well. Secure lid firmly onto fermenter, attach airlock and leave to ferment between 62-73°F (17-23°C) for 6-7 days. Complete fermentation times are temperature dependent.

Declared Pack Weight: 107.5g e

BBE: 24 Months

Ingredient Declarations: Yeast nutrient, yeast, glucoamylase enzyme, antifoam, vitamins, trace minerals.

Allergen Declarations: None

